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A quick snack for the road: Learn how to make the Aruban Pastechi!

(Oranjestad)—If you ever been to Aruba before, you probably heard of (and even tried) the Aruban Pastechi. Beloved by young and old, this tasty treat is a staple for party snacks, a quick lunch or even breakfast!

Here's how to make the Pastechi dough.

Ingredients:

4 cups of wheat flour
1 tbsp baking powder (if using self-rising flour, omit baking powder)
1 tsp salt
1 tbsp sugar
0.5 cup of melted butter
1 cup water
1 egg

Directions:

Sift your flour into a bowl and add all the dry ingredients before giving it a quick mix. Next add the butter, water and egg and mix until thoroughly combined. At this point, your dough will start to get sticky; time for an arm workout. Knead your dough into the

bowl you are using or on a clean surface with some flour lightly dusted until its surface is smooth. You'll know your dough is ready when it doesn't stick to your hands or the surface on which you're kneading it. Let your dough rest covered for 15-20 minutes.

After resting, divide your dough into approximately 100 gram balls and roll it flat with a rolling pin. The thickness of the pastechi depends on your taste, but the average thinness would be around 1/4 inch or so.

Filling for the pastechis varies according to your taste. The easiest and most common filling you'll find in Aruba is a simple cheese filling. For this, we usually use shredded Gouda, but feel free to use any cheese that melts well when frying the pastry.

Place the filling on your rolled out piece of dough, fold it in half and pinch the sides shut with a fork. If you have a folding tool, feel free to



use it for this process. Your pastechi is ready for the fryer!

If you want to store some pastechis for later use, you can freeze them. A good tip is to place a piece of wax paper in between each pastechi if you are to store them on top of one another. This way the pastechis don't stick to each other when defrosting.

Here in Aruba we enjoy pastechi at any time of the day, but it has become almost tradition to eat pastechis for breakfast on the way to work. Many roadside snack trucks sell pastechi from early morning to noon, and offer a variety of fillings like cheese; ham and cheese; ground beef and pulled chicken to name a few. □



(Oranjestad)—Today we celebrate Valentine's Day, and what can be more romantic than surprising your partner with a date watching the sunset. Aruba's sunset leave many speechless, and luckily, the best spots to view the sunset are entirely accessible and easy to find. Here are some of the best places to view the sunset on the island.

California Light House

Of course, being one of the highest point easily acces-

sible to locals and tourists, the California Light House hill not only offers a tremendous view of the sunset, but also a breath taking scenery of most of the island. In the distance you can spot all the hotels, the western shoreline and the wild waves that crash on the northern side of the island.

Manchebo & Eagle Beach

Speaking of the western shoreline, the best spots for viewing the sunset on the beach has to be either

Best spots to view the sunset

Manchebo Beach or at Eagle Beach, which stretch along the entire western coast of the island starting from behind Bucuti & Tara Beach Resort up to the Amsterdam Manor roundabout. The sunset on these beaches is truly breathtaking; the sky and ocean look so big and spacious, and paired with the orange/pink hue of the sunset, the white sandy beaches and the soft sounds of waves crashing—it can only be described as an experience!*

Arashi Beach

Another beach that has to be considered as another

great spot to view the sunset. Arashi Beach is the last beach you will find along the western coast line, just before you drive up the hill to the California Light House. A favorite for surfers and body boarders, the Arashi sky stretches out for miles, lending a spectacular canvas for the sun to create a masterpiece of orange, pink and purple hue.

Hooiberg Hill

These last two options are for more active couples. If you and your partner like to hike, the Hooiberg Hill may be a great place for you to get your daily workout in

and enjoy a beautiful view of the sunset and the island as a little reward. Climb on top the 587-step stairs and reach the top to enjoy this incredible scenery.

Casibari Rock Formation

If you're a rock climber, you might enjoy watching the sunset on top of the Casibari Rock Formation. It's no Yosemite, but it does offer a fun little exercise to get to the top. But if you prefer not to get your hands a little dirty, you can always use the stairs in the back.

Editor's note: This spot may be my personal favorite, if you couldn't already tell... □